

## ELECTRIC FONDUE POT

Care and Use Instructions - 3-Quart Electric Fondue Pot with Quick Release™ Heat Control  
Model No. 88503-88533  
L5487

TO PREVENT PERSONAL INJURY OR PROPERTY DAMAGE, READ AND FOLLOW THE INSTRUCTIONS AND WARNINGS IN THIS CARE AND USE INSTRUCTION MANUAL.

### IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before using.
- Always attach heat control to Fondue Pot first, then plug cord into wall outlet. After cooking and serving, turn heat control to OFF and unplug from wall outlet. Let Fondue Pot cool before removing heat control. Do not leave Fondue Pot plugged in when it is not being used.
- Fondue Pot should always be unplugged and heat control removed before cleaning.
- Do not let cord touch hot surfaces or hang over the edge of a counter, table, or other surface area.
- Your Fondue Pot and its heat control should not be used outdoors, placed on or near a hot gas or electric burner or placed in a heated oven. The heat control, its cord and plug should not be immersed in liquid.
- Do not touch Fondue Pot when it is hot. Use handles for lifting and carrying, with heat control removed.
- Extreme caution must be used when moving Fondue Pot containing hot oil or liquid. Let cool before pouring out.
- Supervise closely when Fondue Pot is being used by or near children.
- Use your Fondue Pot only for the cooking tasks described in this booklet. Do not use attachments with your Fondue Pot unless recommended by The West Bend Company.
- Do not use your Fondue Pot if it or its cord or heat control have been damaged or if it is not working properly. See the Replacement Part section of the Care and Use booklet regarding how to obtain replacement parts for the Fondue Pot.

### SAVE THESE INSTRUCTIONS

Your Fondue Pot needs no special care other than cleaning. See Warranty section in this booklet for service details. Do not attempt to repair it yourself. **FOR HOUSEHOLD USE ONLY. WARNING:** To prevent personal injury or property damage, always unplug this and other appliances when not in use.

### IMPORTANT SAFETY INSTRUCTIONS

Your Fondue Pot has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Never use with an extension cord unless plug can be fully inserted. Do not attempt to defeat this safety feature. Your Fondue Pot comes with rubber feet. To ensure proper operation and safety, make sure all feet are present and fully clean before each use. Do not use if one or more feet are missing. **Your Fondue Pot may include a glass cover. Please reference page 3 regarding special safeguards for care and use of your glass cover.**

### INFORMATION ON QUICK RELEASE™ HEAT CONTROL

The Quick Release™ Heat Control is designed to release from the Fondue Pot easier than a standard heat control. This design meets Underwriter's Laboratories (UL) current safety standards. To position Quick Release™ control in place, make sure it is set at OFF setting and place into connection area under one of the handles. The magnet will draw control in place and you will hear it click when connected (See photograph). Plug cord into electrical outlet. When finished using Fondue Pot, set control at OFF setting, unplug cord from electrical outlet and allow to cool. If heat control is removed while the Fondue Pot is still hot, use caution as portions of the heat control may be hot. If the heat control is pulled off during use, immediately unplug the cord set from the wall outlet. Use caution when reconnecting the heat control, as portions of it may be hot. Never move Fondue Pot with heat control attached as it can fall off and be damaged.

**CAUTION:** To prevent personal injury or electric shock, do not immerse heat control, its cord or plug in water or other liquid.  
**CAUTION:** To prevent personal injury or property damage, inspect cord set for damage or wear before each use. Do not use your product if it or its cord has been damaged or if it is not working properly.

### INSTRUCTIONS FOR USE AND CARE

- **Before Using The First Time** - With heat control removed, wash the Fondue Pot, forks, fork ring or glass cover, if included, in hot soapy water using a dishcloth or sponge. Exercise care when washing forks as the ends are sharp. Rinse parts and dry with a soft cloth. Do not use any abrasive scouring pads or cleansers on these parts. **CAUTION:** To prevent personal injury or electric shock, always remove automatic heat control before immersing Fondue Pot in water. Do not immerse the heat control, its cord or plug in water or other liquid.

- **Condition Non-Stick Interior** - The non-stick interior surface of Fondue Pot must be conditioned to ensure stick-free cooking. Lightly wipe a teaspoon of cooking oil over the entire surface with paper toweling or a soft cloth. Allow a light film of oil to remain on the surface. Do not use shortening, butter or margarine to condition non-stick surface. The Fondue Pot is now ready to use.

## USING FONDUE POT

1. Place Fondue Pot on a dry, level, heat-resistant surface, away from any edge. Do not block air flow under Fondue Pot. If Fondue Pot is used on a surface which is not heat-resistant, such as a varnished, veneer or plastic surface, place the Pot on a heat resistant tray or board to protect the surface below. Make sure Pot rests level. Be sure hands are dry when using the Fondue Pot. Your Fondue Pot comes with rubber feet. To ensure proper operation and safety, make sure all feet are present and fully clean before each use. Do not use if one or more feet are missing.
2. Attach heat control to Fondue Pot, making sure it is set at OFF. Plug cord into a 120 volt AC electrical outlet ONLY. **CAUTION:** Your Fondue Pot has a short cord as a safety precaution to prevent personal injury or property damage resulting from pulling, tripping or becoming entangled with the cord. Do not allow children to be near or use this Fondue Pot without close adult supervision. If you must use a longer cord set or an extension cord when using this Fondue Pot, the cord must be arranged so it will not drape or hang over the edge of a countertop, tabletop or surface area where it can be pulled on by children or tripped over. To prevent electrical shock, personal injury or fire, the electrical rating of the extension cord you use must be the same or more that the wattage of the Fondue Pot (wattage is stamped on underside of Fondue Pot). **CAUTION:** To prevent personal injury or property damage, inspect cords or cord set for damage or wear before each use. Do not use your product if it, its cord or heat control has been damaged or if it is not working properly.
3. Follow recipe as directed. If recipe calls for preheating, the signal light on heat control will go out when the cooking temperature is reached. The signal light will turn on and off to indicate that the proper temperature is being maintained. **SEE SPECIFIC INSTRUCTIONS ON PAGE 6 FOR USING OIL FOR FONDUE COOKING IN THIS BOOKLET.**
4. To prevent scratching of the non-stick plastic, rubber or wooden tools are recommended for stirring foods in the preparation of dessert or cheese fondue. Do not use sharp edged metal cooking tools such as beaters, knives or spoons on the non-stick surface as scratching can occur. Use smooth edged metal cooking tools when adding oil to fondue.
5. If fork ring is included, place on top edge of pot, making sure it is secured in place. Use to hold forks in slots while cooking. Always make sure fork ring holder is securely in place when using. This is especially handy when using oil to cook foods.
6. Use fondue forks packaged with Fondue Pot to spear foods for dipping or cooking. To prevent scratching of the non-stick surface, use care when placing or swirling forks in pot. The handles of the forks feature different colored ends to help user identify own fork.
7. After serving, turn heat control to OFF and unplug cord from electrical outlet. Allow Fondue Pot and heat control to cool before cleaning. If Fondue Pot must be moved before it has cooled, first remove heat control using caution as portions of heat control may be hot. Use hot pads to move pot as handles may be warm.

## SPECIAL SAFEGUARDS FOR GLASS COVER

If your Fondue Pot has a glass cover, follow these instructions. Failure to follow these instructions may cause immediate or later breakage of glass cover, which can result in personal injury or property damage. Carefully read and follow these safeguards: **CAUTION:** Glass cover can shatter from direct heat.

- **DO NOT** place cover under broiler, in microwave oven, under a microwave-browning element or in a toaster oven.
- **DO NOT** set glass cover on hot burner or on oven heat vent.
- **DO NOT** use cover if it has been used in the above manners even if it does not look damaged. See Replacement Part section in this booklet on how to obtain a replacement cover.
- **CAUTION:** Glass cover can shatter if cooled suddenly. Avoid severe temperature change to the cover or any portion of the cover.
- **DO NOT** set hot glass cover on cold or wet surface; let cover cool before placing in water.
- **ALWAYS** handle hot cover with dry oven mitt; do not use wet cloths.
- **ALWAYS** set hot glass cover on dry, heat-protective surface for gradual cooling.
- **CAUTION:** Chips, cracks, or deep scratches weaken the glass cover. Weakened glass can shatter during use or cleaning.
- **DO NOT** use cover if chipped, cracked or scratched. Discard immediately. See Replacement Part section in this booklet on how to obtain a replacement cover.

- **ALWAYS** follow care and use instructions in this booklet to avoid chips, cracks and scratches due to hitting rims, using metal utensils, using abrasive scouring pads or cleansers or from accidental impact.

**CAUTION:** To prevent personal injury or steam burns when removing cover from pot:

- **ALWAYS** use oven mitt when removing glass cover from Fondue Pot.
- **ALWAYS** tilt top of cover toward you.

## **CLEANING INSTRUCTIONS**

- **Clean After Each Use-** To keep Fondue Pot looking attractive and cooking efficiently, clean it thoroughly after each use.
- **Remove Heat Control -** With heat control set at OFF, unplug cord from electrical outlet and allow to cool. If the heat control must be removed prior to cooling, remove the heat control using caution as portions of the heat control may be hot. **CAUTION:** To prevent personal injury or electric shock, always remove heat control before immersing Fondue Pot in water. Do not immerse heat control, its cord or plug in water or other liquid.
- **Let Fondue Pot Cool By Itself -** After using Fondue Pot, always allow it to cool completely by itself. Do not hasten cooling by adding cold water or immersing in water when hot. Although made of thick aluminum, a sudden change in temperature may cause the metal to warp. Always allow hot oil or liquid to cool completely before removing from Fondue Pot.

- **In-the-Sink Cleaning**

1. Clean non-stick interior and outside of Fondue Pot in hot, soapy water using a non-metal cleaning pad such as Scrunge® Scrubber-Sponge, Dobie® or Scotch Brite Cookware Scrub'n Sponge®. A dishcloth or sponge may give the non-stick surface a clean look, but will not remove the tiny food particles that can settle into the finish. Do not use metal scouring pads or harsh scouring cleansers on the nonstick surface or outside of pot. If staining occurs on outside of pot, scour with a non-abrasive cleanser such as Bon Ami®, Copper Glo® or Soft Scrub®.

2. Wash fondue forks, fork ring and glass cover, if included, in hot soapy water with a dishcloth or sponge, rinse and dry. The ends of forks are sharp, so exercise care when washing them. Do not use any abrasive metal scouring pads or cleansers on glass cover or fork ring as damage can occur. After washing rinse and dry parts. **CAUTION:** Do not use abrasive scouring pads or cleansers on glass cover as scratching can occur. Scratching can weaken glass and cause breakage when used. Be careful not to drop glass cover or hit it sharply with cooking utensils or against the sink. **CAUTION:** To prevent personal injury or property damage, check Fondue Pot for loose handles after cleaning. Retighten loose screws immediately with appropriate screwdriver, but do not over tighten. Over tightening can result in stripping of screws or cracking of handles and handle failure.

**SPECIAL STORAGE TIP:** Since ends of fondue forks are sharp store them in an area that is out of children's reach.

- **Dishwasher Cleaning -** Fondue Pot (with heat control removed), forks and glass cover if included, may be cleaned in an automatic dishwasher. **Plastic fork ring, if included, should not be placed in dishwasher.** When placing these parts into dishwasher rack, be sure they do not touch one another or other objects being cleaned to prevent marring or scratching. The uncoated underside of Pot will darken after dishwasher cleaning which is normal. The non-stick interior of Pot must be reconditioned with vegetable oil after each automatic dishwasher cleaning.

## **SPECIAL CLEANING INSTRUCTIONS**

- **Removing a Mineral Film -** A spotted white film may form on the non-stick surface. This is a buildup of minerals from foods or water and is not a defect in the finish. To remove, soak a soft cloth in lemon juice or vinegar and rub onto the finish. Then wash, rinse and dry. Recondition the non-stick surface with vegetable oil before using.
- **Removing Stains -** After frequent use, the non-stick surface may discolor. Minor stains are considered normal and do not affect the performance of Fondue Pot. Dark and widespread staining, however, which usually results from overheating and/or improper cleaning, may lessen the effectiveness of the non-stick property. If staining occurs, treat with a commercial cleaner for non-stick finishes such as Dip-It® coffee pot destainer. (Dip-It® coffee pot destainer is available in most grocery and department stores.) Follow package directions for cleaning non-stick surfaces. If staining is quite severe, simmer longer or repeat cleaning. Do not use household bleach to clean non-stick surface, as it will permanently fade it. After using commercial cleaner, wash Pot thoroughly, rinse and dry. Recondition the non-stick surface with vegetable oil before using.

## **CHEESE FONDUE RECIPES**

### **Swiss Cheese Fondue**

1	garlic clove, halved	2¼	cups dry white wine
6	cups (1½ lbs.) shredded Swiss cheese	¾	teaspoon baking soda
2	tablespoons flour	¼	teaspoon cayenne pepper
2	dashes garlic salt	3	tablespoons Kirshwasser or brandy

1. Rub inside of Fondue Pot with garlic clove halves. Discard garlic.
2. Pour wine into Fondue Pot. Heat at SIMMER setting until wine bubbles, about 4 to 5 minutes. Do not allow wine to boil.
3. In bowl, toss cheese with baking soda and flour.
4. Add cheese mixture, ¼ cup at a time, to hot wine. Stir in figure-eight motion until evenly blended and melted.
5. Add cayenne pepper, garlic salt and Kirshwasser or brandy. Stir until blended. Heat 5 minutes to develop flavors. Keep setting at SIMMER.
6. For serving, spear cubes of rye or French bread with fondue forks. Dip into fondue and swirl in figure-eight motion. Makes 6 to 8 servings.

### **Cheddar Cheese Fondue**

½ cup flour	1 tablespoon dry mustard
3 cups half & half	3 cups (¾ lb.) shredded sharp Cheddar cheese
1½ teaspoons Worcestershire sauce	3 drops hot pepper sauce

1. In Fondue Pot, combine flour and mustard.
2. Set heat at SIMMER setting and gradually add half & half. Stir constantly until thickened.
3. Add shredded cheese, ¼ cup at a time, and stir until melted.
4. Add Worcestershire sauce and hot pepper sauce; stir. Heat 5 minutes to develop flavors. Keep setting at SIMMER.
5. For serving, spear rye or French bread cubes with fondue forks or dip with crackers. Makes 6 to 8 servings.

### **Taco Fondue**

3 15-ounce cans prepared chili, without beans	2 – 8 ounce packages cream cheese, cut into cubes
½ cup diced tomato	½ cup diced green pepper
½ cup shredded Cheddar cheese	¼ cup sliced pitted ripe olives

1. In Fondue Pot, combine chili and cream cheese cubes. Heat at SIMMER setting, stirring frequently until cream cheese is melted.
2. Garnish with tomato, green pepper, Cheddar cheese and ripe olives. Reduce heat to WARM.
3. For serving, use taco chips. Makes 6 to 8 servings or use as an appetizer.

## **BROTH FONDUE RECIPE**

### **Chicken & Beef Broth Fondue**

1 pound sirloin steak	2 boneless, skinless chicken breasts
2 10 ½-ounce cans condensed chicken broth	2 10 ½-ounce cans condensed beef broth

1. Freeze steak and chicken 1 hour for easier slicing. Slice thinly into bite size pieces. Place on lettuce-lined platter.
2. In Fondue Pot, combine chicken and beef broth. Place fork ring, if included, securely on Pot. Set heat at 350° setting and bring to a boil, about 8 to 10 minutes.
3. For serving, spear beef and chicken slices with fondue forks and cook 1 to 2 minutes or to desired doneness. Rest forks in fork ring slots, if included, or on edge of pot while cooking. Serve with prepared sauces if desired. Makes 4 servings.

**HINTS:** Bite size pieces of vegetables such as mushrooms, broccoli, cauliflower, zucchini, peppers, etc. may also be cooked in broth with meat, if desired. Vegetable broth may be used instead of chicken or beef broth.

## **OIL FONDUE**

### **TIPS FOR SAFE USE WHEN USING HOT OIL FOR MEAT FONDUE - REVIEW THE FOLLOWING RECOMMENDATIONS BEFORE USING YOUR FONDUE POT WITH OIL:**

1. **ALWAYS** exercise caution when cooking food in hot oil. It is not recommended that children be present when cooking with hot oil.
2. Since some spattering of oil will occur during cooking, you may wish to place Fondue Pot on a protective heat-resistant mat or tray to prevent oil from spattering onto table covering or surface. If surface on which Fondue Pot is being used is not resistant to heat, place Fondue Pot on a heat-resistant board or tray to protect surface below. Make sure Pot rests level. Position Pot so it is easily accessible to those using it.
3. To prevent tripping or pulling of the cord, exercise care in the placement of extension cord if used. Tape cord if necessary.
4. Make sure Fondue Pot is completely dry before using.

5. Fill Fondue Pot with 3½ cups (28 ounces) vegetable oil. Do not use more than 3½ cups of vegetable oil in Fondue Pot to prevent possibility of hot oil overflowing. Do not substitute lard, shortening, butter, margarine or olive oil for vegetable oil, as these are not suitable for high temperature cooking.  
**CAUTION:** To prevent personal injury or property damage, never add water or any type of liquid such as wine or bouillon to oil as any amount of liquid can cause eruption of the hot oil.
6. **NEVER** place any type of cover onto Fondue Pot when heating oil or cooking foods in oil.
7. **ALWAYS** remove water or ice crystals from foods before cooking by blotting dry with paper toweling. This will prevent excess spattering and foaming of oil.
8. **ALWAYS** trim any excess fat from meat and allow cut meat to stand at room temperature 30 minutes before cooking. Then blot dry before cooking.
9. If fork ring is included with pot, place securely on top edge. Gently place individual forks containing bite-size pieces of food into hot oil. Always use fondue forks to place foods into oil. Do not drop foods into oil. Rest forks in slots of fork ring or on edge of pot. When foods are cooked to desired doneness, remove by grasping handle of fork. Exercise caution, as metal shaft and fork will be hot.
10. **ALWAYS** use the 375° heat setting for meat fondue. The oil will be maintained at a suitable frying temperature and will not overheat. Preheat time is about 10 to 12 minutes or until signal light on heat control goes out.
11. Do not carry Fondue Pot when it contains hot oil. Allow oil to cool before moving Fondue Pot.
12. After using, turn Fondue Pot to OFF setting, unplug cord from electrical outlet and allow to cool before moving. If Pot must be moved prior to cooling, first remove heat control using caution as portions of the heat control may be hot.
13. Discard oil from Fondue Pot after it has cooled. Do not reuse the oil.
14. **NEVER** leave Fondue Pot unattended or plugged into an electrical outlet when not in use.

### **FONDUE BOURGUIGNONNE**

½ pound beef tenderloin or sirloin steak per person      3½ cups vegetable oil

1. Trim all fat from beef and cut into 1-inch cubes. Each pound of meat yields about 30 cubes.
2. Let meat stand at room temperature 30 minutes before serving. Blot completely dry with paper toweling. Place cubes onto lettuce or parsley lined platter if desired.
3. Pour oil into Fondue Pot and place Pot on counter or table where it will be used. Place fork ring securely on Pot, if included.
4. Heat oil at 375° setting until signal light goes out, about 10 to 12 minutes.
5. For serving, spear one cube of beef onto each fondue fork and gently place into hot oil. Rest forks in fork ring slots if included, or on edge of Pot while cooking. Do not use more than 8 fondue forks at one time. Cook until meat is brown and cooked to desired doneness, about 30 seconds for rare, 45 seconds for medium and 60 seconds for well done.
6. When cooked, remove forks by grasping handle, transfer to plate and remove meat. Serve with desired sauce. Repeat fondue procedure.
7. After meat is cooked, turn Fondue Pot OFF, unplug cord from electrical outlet and allow to cool before moving. If Pot must be moved prior to cooling, first remove the heat control using caution as portions of the heat control may be hot.

### **BEEF CUBE MARINADE**

2    tablespoons vinegar	1½    teaspoons ground ginger
1    garlic clove, minced	2    tablespoons brown sugar
½    cup soy sauce	¾    cup vegetable oil
2-3   pounds cubed sirloin steak	3½   cups vegetable oil for Fondue Pot

1. In small bowl combine vinegar, ginger, garlic, brown sugar, soy sauce and ¾ cup oil. Blend well.
2. Pour marinade over beef cubes in large container. Stir to coat beef cubes. Cover and marinate in refrigerator for 3 to 4 hours.
3. One half hour before serving thoroughly drain and dry beef cubes. Place on lettuce or parsley lined platter. Blot meat dry again, just before cooking.
4. Pour oil into Fondue Pot and place Pot on counter or table where it will be used. Place fork ring securely on Pot, if included. Heat oil at 375° setting until signal light goes out, about 10 to 12 minutes.
5. For serving, spear one cube of beef onto each fondue fork and gently place into hot oil. Rest forks in fork ring slots, if included, or on edge of Pot while cooking. Do not use more than 8 fondue forks at one time. Cook until meat is brown and cooked to desired doneness, about 30 seconds for rare, 45 seconds for medium and 60 seconds for well done.
6. When cooked, remove forks by grasping handle, transfer to plate and remove meat. Serve with desired sauce. Repeat fondue procedure.

7. After meat is cooked, turn Fondue Pot OFF, unplug cord from electrical outlet and allow to cool before moving. If Pot must be moved prior to cooling, first remove heat control using caution, as portions of heat control may be hot. Makes 4 to 5 servings.

### **BATTER for SHRIMP, CHICKEN OR VEGETABLE FONDUE**

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|--------------------------------------|-----------------------------------|
| 1 cup sifted flour                   | 1 tablespoon sugar                |
| 1½ teaspoons baking powder           | ½ teaspoon seasoned salt          |
| ½ teaspoon chili powder              | 2 eggs, beaten                    |
| ⅓ cup milk                           | 1 tablespoon oil or melted butter |
| 3½ cups vegetable oil for Fondue Pot |                                   |

1. In small bowl, combine sifted flour, sugar, baking powder, seasoned salt and chili powder.
2. Add eggs, milk and 1 tablespoon oil or melted butter. Stir until smooth and well blended.
3. Pour oil into Fondue Pot and place Pot on counter or table where it will be used. Place fork ring securely on Pot, if included. Heat oil at 375° setting until signal light goes out, about 10 to 12 minutes.
4. For serving, spear cooked, shelled medium-size shrimp, bite-size pieces of boneless, skinless chicken breast or bite-size pieces of vegetables with fondue fork and dip into batter. Drain well and gently place into hot oil. Rest forks in fork ring slots, if included, or on edge of Pot. Do not use more than 8 fondue forks at one time. Fry until batter is golden brown, about 3 to 4 minutes. Remove forks by grasping handle, transfer to plate and remove. Cool slightly. Repeat fondue procedure. Serve with seafood sauce, honey mustard or barbecue sauce. Makes enough batter for 20 to 25 pieces of food.

## **DESSERT FONDUE RECIPES**

### **Milk Chocolate Fondue**

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|--|
| 3 1½-ounce packages milk chocolate chips                                   |
| 1½ cups heavy whipping cream   |
| ½ teaspoon peppermint extract OR 2-3 tablespoons crème de menthe, optional |

1. In Fondue Pot combine chocolate chips and cream. Set heat control at WARM setting and stir constantly until chocolate melts.
2. Add mint-flavoring if desired. Stir to blend.
3. For serving spear 1-inch cubes of angel food, sponge or pound cake, ladyfinger cookies, marshmallows, dates, dried apricots or fresh fruit tidbits with fondue forks. Swirl in chocolate to coat. Transfer to plate and remove. Repeat fondue procedure. Makes enough chocolate for 8 to 12 servings.

### **HINTS:**

1. Fresh fruit tidbits may be strawberries, apple, banana, oranges, green grapes, pineapple chunks and bing cherries.
2. Canned, drained pineapple chunks and mandarin oranges may be used in place of fresh fruits.
3. Any remaining chocolate fondue may be refrigerated in covered container. Heat gently and use as sauce on desserts.

### **Sweet Caramel Fondue**

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|-------------------------------|
| 1 14-ounce bag light caramels |
| 2 tablespoons water           |

1. In Fondue Pot, place unwrapped caramels. Add water. Set heat control at SIMMER setting and melt caramels, about 10 minutes, stirring frequently. Reduce heat to WARM setting.
2. For serving, spear marshmallows, apple wedges, dried fruits, fresh fruit tidbits with fondue forks and dip into caramel. Transfer to plate for serving. Repeat fondue procedure. Cubes of angel food, sponge or pound cake can also be used, or dip cookies into caramel. Makes 6 to 8 servings.

### **HINTS:**

1. For dipping apples, keep caramel sauce at SIMMER setting. Place chopped nuts on waxed paper. Dip apples in caramel and roll or set in nuts. Makes 6 caramel apples.
2. Any remaining caramel may be refrigerated in covered container and used with desserts.

## ADDITIONAL USES FOR FONDUE POT

Your Fondue Pot may also be used to prepare and serve appetizers such as meatballs, sauces and dips. It can also be used for heating canned convenience foods or leftovers.

### As a guide, use these temperature settings:

<b>WARM</b>	-to keep cooked or heated foods warm for serving.
<b>SIMMER-250°</b>	-to prepare sauces or dips, gently reheat leftovers.
<b>250°</b>	-to bring liquid to a boil, heat canned convenience foods, cook vegetables.
<b>325-350°</b>	-to brown meat or sauté vegetables.

## 90 DAY WARRANTY

Your West Bend® Warranty covers failures in the materials and workmanship of this Fondue Pot for 90 days from the date of original purchase. This warranty does not cover discoloration or damage to the non-stick surface or glass cover caused by misuse, abuse, scratches or overheating. Any failed part of the Fondue Pot will be repaired or replaced without charge.

This warranty gives you specific legal rights and you may also have other rights, which vary from state to state. This warranty does not cover alleged damage caused by misuse, abuse, accidents or alterations to the Fondue Pot.

If you think the Fondue Pot has failed or requires service, **within** the warranty period, please carefully package and return the Fondue Pot prepaid and insured with a description of the difficulty to:

The West Bend Company  
Attn: Customer Service Department  
1100 Schmidt Road  
West Bend, Wisconsin 53090 U.S.A

UL® **NOT VALID IN MEXICO**

Please ensure that you enclose a cash register receipt for proof of purchase date in order to assure warranty coverage. Hand-written receipts are not accepted.

## Replacement Parts Available

Some replacement parts may be ordered directly from The West Bend Company at address or phone number in warranty section. Or, order online at [www.westbend.com](http://www.westbend.com). Be sure to include catalog number of Fondue Pot, description and quantity of what you want. Along with this information include, your name, mailing address and your Visa, MasterCard or Discover credit card number and expiration date for the billing of the parts(s) to you. Your state's sales tax (for WI, IL, and GA residents only) and a handling fee will be added to your total charge. Or to send a check or money order, call (262) 334-6949 to obtain purchase amount. Please allow 2 weeks for delivery.

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